

Mirror editorials, etc.

Let's give thanks Blood is needed

It is usually appropriate at Thanksgiving time to write an editorial about giving thanks. I'll tell you that what the original Thanksgiving was all about — giving thanks for the first harvest and its bounty after the pilgrims survived their first cold winter in the new world.

So, here we are in the new world some 400 years, with our automobiles, central heating systems, our advanced medical care, any type of food we want (at any time of the year we want).

And what do we do? We sit around, watching our color televisions or listening to our \$1,000 stereo systems, and complain about the way things are.

It makes us want to stop typing this editorial and start crying. We mean, what do we have to be thankful for?

Our friends and neighbors are always bothering us. They want to come over and visit and talk during the Sunday afternoon football game.

What do we have to be thankful for? And we heard they might raise the cost of gasoline again, so we won't be able to take our monthly trip to New York City. We'll just have to stay closer to home.

What do we have to be thankful for? Forget it, we just won't write the Thanksgiving editorial this year. We'll just wait until next year when things are better around here.

Library drive

The Borough of Jermy has set up a library in the Jermy Community Center (formerly the Jermy High School building).

Reading up a committee named to get the library underway is Monika Drury.

She and her committee have been working hard to collect used books which will then be lent out to borrowers.

We ask residents of Jermy to support this new venture; to use it when it gets started.

We're proud of this matter because we believe that reading (books, magazines, newspapers) is the backbone of education.

Many a person has expanded his horizons by reading it. Let us keep it up!

In a story last week John Malone, chairman of the local Red Cross chapter's bloodmobile, urged area residents to donate blood at the next visit of the bloodmobile.

We urge local residents to get out and donate blood on Dec. 4, the day that the bloodmobile will visit St. Rose Center.

Every donor counts and we hope that you can be counted on to give that most precious commodity — blood.

Parking you-know-where

Over the past couple of years we have written about who park illegally. Those who park near fire hydrants, those who park hither and yon in areas marked "no parking."

We now add to that list: those parking in zones marked specifically for the handicapped.

We have all seen those zones at shopping centers, hospitals, and at city hall.

Those areas are marked to allow people who find it difficult to get around. We don't think so.

Just let us be mindful of others' needs.

On runaway trucks

It has been almost a month since that tractor-trailer ran away down Canaan Street.

And, we would imagine, that most people have already forgotten about it until this reminder.

But the point is that city council has not forgotten.

Two members of the council, at its last regularly scheduled meeting, reported that they had investigated the possibility of creating a stopping

area at the top of the hill. This area would allow trucks to pull over and check their brakes before beginning the mile-long trip down Canaan Street.

We have to applaud this suggestion.

When the tractor-trailer lost its brakes a few weeks ago, it was very fortunate that the Main Street-Church Street intersection was not as busy as it usually is.

It is only for that reason, we believe, that more people were not injured that day.

The solons also mentioned the possibility of having the low gear warning signs placed further up the hill.

As mentioned in an editorial here three weeks ago, many trucks have complained that the warning signs are placed too late along the hill.

By the time the signs appear, most trucks are unable to slow down enough to avoid what happened a month ago.

We again urge that the signs be placed further along the road.

Runaway spot, too

As we suggested those few weeks ago, it has been talked around town that a spot be constructed toward the bottom of the hill to give any future runaways a place to pull off, out of the traffic.

This was not our idea in the first place, but it is one of substance which we support, checking into.

Again the other day we were stopped and told about the spot.

Thus, we again ask that the proper officials check into the possibility of establishing a runaway truck pullover just the other side of the Rackebrook where it passes underneath Route 6 in the city.

This spot, we were told, could be made with sand and railroad ties in a manner to stop trucks.

Please. This is a situation in which all possibilities must be explored before some tragedy takes place on Canaan Street — again.

The Carbondale Mirror

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Managing editor, Paul Starrer; features editor, Nan Waters; night editor, Pete Smith; office manager, Bernadette Starrer.

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Thanksgiving Message

In the joyful spirit of the holiday, we like to wish you and your family a very happy and healthy time together. Let's give thanks.

MS. waters VS.

By NAN WATERS

What a I thank for! The usual things, in the usual order, my kids, my health, my church, my friends, my neighborhood, my home.

The sun that comes up in the morning, and goes down at night. Hot coffee early in the day, a car that starts with a purr on a frosty morning.

My Magazine and Yankee Magazine and The Writer.

Country churches, and all snowdrifts with funny epitaphs. Anything historical, Nantucket, Island, Newborn babies. Old crystal. Shipwrecks. Horoscopes. Autumn leaves. Kids sitting on laps of department-store Santa Claus. Checkbooks that balance. "Gone With the Wind." Antique shops. CB radios.

The Sunday New York Times, and time to read it. Stained glass Old bottles. Kittens and puppies. The Fourth of July. Broccoli.

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BOB McDONNELL, owner of McDonnell's Family Restaurant, 6th and Main in Carbondale, makes a point to a customer while working behind the counter of his newly remodeled restaurant. McDonnell is celebrating his 25th year in business in the Pioneer City. The establishment is located in one of the oldest structures on the Main Street of the city. See story this page. (MIRROR photo by Ross-Alt)

Business and industry

Eating at McDonnell's is 25-year-old tradition

By NAN WATERS

"Meet me at Bob McDonnell's Restaurant," has been a Carbondale tradition for 25 years, the last 14 of them at the prime location of 6th and Main, one of the oldest buildings on Main Street.

McDonnell's Family Restaurant, serving delectable, nutritious meals for every family member, at really reasonable prices, is marking its Silver Anniversary this year in style.

A complete remodeling, with spanking new chairs, tables and counters, expanding to a restaurant that seats 144 patrons, has been the highlight of McDonnell's 25th anniversary year.

In April, 1981, Bob McDonnell added a new salad bar, featuring some 30 items of fresh dressing. This month, he is offering a variety of new dishes, including a new salad bar, featuring some 30 items of fresh dressing.

McDonnell bought the building from Mrs. Angelo Rosetti, completely renovated it with seating for 84 people and opened in January, 1960.

By 1974 business had grown so that the building next door was purchased from Harry Singer. A new kitchen was built, and further renovation in 1981 has commemorated McDonnell's 25th anniversary.

In the summer of his second year in business, a friend asked Bob McDonnell if he would put on a clam bake with him. He'd take care of the drinks if Bob would arrange for the food. It was a great success and the following year he cooked three clam bakes.

Each year he baked a few more bakes, plus more and more weddings, anniversaries, showers, family reunions and various other functions.

Purchased ground

In 1965 McDonnell purchased the ground he had been renting, and each year, added to the facilities until now he can accommodate up to 1,000 a day, and feed them three meals a day. The season runs from June to October, with an average of three bakes a week. McDonnell furnishes all the food for the events, brings everything needed and cleans up completely afterwards.

McDonnell employs 35 employees, full-time and part-time in his food enterprise. He talks with pride of his "full service menu," including children's menus, and 10 percent discounts for Senior Citizens from 2 to 5 p.m. daily. The restaurant is open from 6 a.m. to 9 p.m., seven days a week, every day of the year except Christmas.

He also points with pride to the salad bar, where, on Tuesday nights, "we carve a ham, on Thursday, a round of beef, and on Sunday, prime rib."

Of course there's an extra charge for that. The menu includes fountain treats, seafood, drinks, savory salads, and a sandwich board. There's even a "Pony Express" sandwich of kosher corned beef to go with the restaurant's original authentic Pony Express saddle bag that dates back to 1859.

There are treats from the Skinny Corner for dieters, special breakfast menus, and where else in Carbondale can a diner choose a Hodes salad... sliced turkey, hardboiled egg and tomato with crisp garden greens, at just \$2.25... named after a local optometrist!

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Carbondale Area recipe exchange

Enjoy these sevenlayer cookies

The MIRROR welcomes and will publish recipes from individual cooks, in an effort to provide interesting, creative cooking directions for special events and holidays, or every day family favorites. There are no prizes, no gimmicks... just send your favorite recipes, with explicit directions, to the CARBONDALE MIRROR, c/o Fairbrook St., Carbondale, Pa. 18407. Or drop them off at our office. There is ample free parking at the rear of the building, courtesy of Eggen, Drugg Store.

The following is a favorite cookie recipe sent to us by Della Lennie of Carbondale:

Holiday leftovers — new melodies

By ROBERTA ELLIOTT

In the hands of a brilliant composer, a simple melody takes on color, tone and endearing variations. Brains created such a masterpiece from a theme by Haydn.

In the hands of modern American cooks, Thanksgiving dinner, while retaining its traditional form, is beautifully enhanced by subtle variations. Believe it or not, there are a few new melodies on the "left-overs" menu.

I've chosen to concentrate on Thanksgiving side dishes, because the only way to touch the great turkey-roasting controversy is with a 10-foot pole and two thick oven mitts.

I follow my mother's advice. She always told me that the secret to a happy marriage was to flirt with your butcher, whatever your marital state, her advice applies if you're interested in infatuation meals.

My Thanksgiving turkey arrives with precise instructions attached by my butcher on how to prepare it.

I am told to preheat my oven to furnace level, lower the temperature to 400° F. as the turkey enters, and roast it for approximately 15 minutes per pound, uncovered. I must baste it every 15 minutes, but once a year it's worth it.

Another idea for turkey roasting is too good to resist: to insert Prosciutto ham and Mozzarella cheese under the skin before roasting. This produces a smoky fragrance of flavors and also eliminates the need for basting.

My search for side dishes resulted in some easy departures from hallowed favorites that I wish to tradition.

Soufflé — Bread stuffing made with melted butter, sautéed onion and poultry seasoning becomes heavenly when you substitute mashed potatoes for half the bread.

Chesnut stuffing picks up sweetness and spunk from the addition of chopped apples and a pinch of cinnamon.

Kick, celery and onion stuffing profits from raisins and chopped pecans.

All these stuffings are richer when the liquid is chicken broth, either from cubes or, freshly prepared.

Starches — Mashed sweet potatoes, white potatoes or rutabaga are all fine dishes, as is creamed onions.

But, try scooping up a shell of medium-sized white onions (leaving a shell of two layers). Then season your mashed mixture with white pepper, paprika and garlic powder, stuff the mixture in the onions, and cover the dish with a creamy medium sauce.

You now have the basis for a variety of turkey.

Hot sliced turkey is wonderful, reheated turkey with gravy is delicious, but how to use half a large turkey for three or four requires some serious thoughts.

The first step is to remove the meat from the bones and cook up the carcass into a turkey stock.

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Seven Layer Cookies

1 stick margarine
1 cup graham cracker crumbs
1 can Angel Flake coconut
1 - 6 oz. package Nestle's Butterscotch Bits
1 - 6 oz. package Nestle's Chocolate Bits
1 cup chopped walnuts
1 can Eagle Brand Sweetened Condensed milk

Melt margarine in 9 1/2 x 11 1/2 cake pan. Spread graham crumbs over bottom. Spread coconut on top of crumbs. Sprinkle Butterscotch Bits on top. Sprinkle Chocolate Bits on that. Sprinkle walnuts over bits. Sprinkle condensed milk over all. Bake in 350° F. oven for 30 minutes. Chill — Enjoy!

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